



## “Basil Season” Class Preparation

**Equipment:** These are the tools that will be needed to complete this class

Food Processor	12 “ skillet, preferably stainless steel
Blender	4 Qt. or larger pot for pasta
Chef’s Knife	Cutting Board
Measuring spoons	Measuring cups, dry measure
Teaspoon (not a measuring spoon)	Colander
Spatula	<a href="#">Fish Spatula</a>
½ sheet pan	

**Prep:** This is the mise en place or preparation needed to be completed before the class. If this is not completed, it will be impossible to keep up with the class. Each link below will lead you to a video demonstrating what to do.

- Prior to class, please [soak your cashews](#) in 1-2 cups of water for about 2 hours
- Wash all produce
- If using frozen wild caught salmon, please be sure to defrost in the refrigerator the night before class